



Valentine's Day 2021

(Served Saturday February 13th and Sunday 14th)

Appetizers

(Appetizer Wine Pairing: Tinto Figaro Calatayud, 2016)**

Masa Gnocchi with Spanish Chorizo

Masa Gnocchi Sautéed with Spanish Chorizo and topped with Aged Manchego Cheese
Or

King Crab and Oaxacan Cheese Empanadas

With Avocado Pico De Gallo

Soup or Salad

(Wine Pairing: Norton Reserve Malbec, Mendoza Argentina)

Roasted Elote Poblano Chowder

With Sautéed Mexican Rock Shrimp and Cilantro Crème Fraiche
Or

Winter Roasted Vegetable Salad over Baby Organic Arugula

Butternut Squash, Brussel Sprout and Beets Roasted with Stoneground Mustard Vinaigrette
Over Organic Arugula with Pecans, Goat Cheese and Dry Cranberries

Entrees

Prime Grade New York Steak Chasseur

Grilled Prime New York Striploin with Cognac Crimini Mushroom and Smoked Tomato Concasse
Demi-Glace Served with Apple Sweet Potato Gratin
(Wine Pairing: Quilt Cabernet, Napa CA)
Or

Seared Seabass Over Crab Carbonara Spinach Fettuccine

Seabass on a Bed of Fettuccine with Parmesan, Crab, Pancetta Lardons and Pea Sauce
(Galerie Sauvignon Blanc, Napa CA)
Or

Australian Walnut Encrusted Rack of Lamb

With Maytag Blue Cheese Demi-Glace and Smashed Yukon Gold Potatoes with Rosemary Crème Fraiche
(Wine Pairing: Quilt Cabernet, Napa CA)
Or

Harissa Pesto Roasted Winter Vegetables

With a Apple Sweet Potato Gratin and Topped with Toasted Chickpeas
(Wine Pairing: Bodegas Ego Goru Gold Red Blend Jumilla)

Desserts

(Wine Pairing: Gran Moraine, Brut Rose, Willamette, OR)

Chocolate Pot De Crème

Single Origin Colombian Dark Chocolate Crème Brulee
Or

Roasted Pear and Walnut Bread Pudding

With Nocello (walnut/hazelnut) Liquor Ice Cream
Drizzled with Warm Milligan's Whiskey Barrel Aged Maple Syrup

(\$89.00 Per Person Plus Tax and Gratuity)

(Wine Pairing Menu Add \$35)**

